

## Food Protection Section – Food Safety Facts



**DEFINITION:** When the initial heating process of a product is intentionally stopped so the product may be cooled and held for complete cooking at a later time, but prior to being served or sold. Slowing the cooking process or temporarily interrupting the cooking process does not qualify as Non-continuous Cooking. For example, grill marking chicken, removing from heat (prior to fully cooking), moving chicken to pans to be fully cooked in the oven in twenty minutes.

- ✓Prior approval and written procedures
- ✓Initial heating process may not exceed 60 minutes
- ✓Product must be cooled according to the proper time and temperature requirements (135° F to 70° F within two hours and 70° F to 41° F or below within 4 hours) immediately following initial heating
- ✓After cooling, product must be held at 41° F or below or frozen
- ✓Prior to being served or sold, the product must be cooked to the intended final cooking temperature according to 3-401.11 of the 2017 FDA Food Code. For example, Pork Chop to 145° F.

➡ Serve

Receive & Store ➡ Initial Heat ➡ Cool ➡ Label & Cold Hold ➡ Final Cook ➡ ➡ ➡ Hot Hold

⤵ Time as a Public Health

**WRITTEN PROCEDURES:** Written procedures must be submitted, and approved by the department prior to production. Once approved, written procedures shall be maintained on site for review by an inspector. Procedures shall include the item/items involved and include a description of the monitoring procedures and corrective actions, how items will be labeled and how they will be separated from ready to eat food products.

**Q: Can I submit written procedures to my inspector when they arrive for an inspection?**

**A:** No, Written procedures specific to your facility shall be submitted to [dhhs.foodprotection@dhhs.nh.gov](mailto:dhhs.foodprotection@dhhs.nh.gov) for approval prior to production.

**Q: If I have my process memorized, do I have to have my written procedure on premise?**

**A:** Yes, written procedures shall be held at the facility for the inspector to review.

**Q: Do I need a special label for my product?**

**A:** Yes, partially cooked product require a label to indicate the product is not fully cooked.

**Q: How should I store partially cooked product?**

A: The labeled, partially cooked products must be stored separate from ready-to-eat products.

## Non Continuous Cooking Written Procedure

(The following shall be descriptive of your facilities specific procedures)

Establishment Name:

Food Item:

How will the item be cooked:

How will the item be cooled:

How will the item be stored and labeled:

What will the final cook temperature be:

How will this process be documented (include any logs):